CEC Entertainment

Where a Kid can be a Kid

December 1, 2006

Chuck E. FOCUS



thought of the week...



Anyone who has never made a mistake has never tried anything new.
-Albert Einstein

Inside this issue:

Magical Hospitality Columbia, SC #967
Southeast Region ~ Matthew Draper & Terrell Hicks, Managers
Great Leadership From GM ~ Jim Hockenberry

We visited your Columbia, SC location last night to celebrate my son's 6th birthday. We had an absolute blast there and I wanted to write you and let you know of two employees there that in our opinion went overboard to make sure we had a good time. One was Antonio, who greeted us and the second was Marsha. They both did an outstanding job of making sure that not only we had a good time, but everyone at the restaurant. I wanted to write you all and let you know that they should be commended for the excellent job they did. I did not see any general mailbox for you on your website, so I thought I would just write you here and ask that you get this email to the right people. It is not often these days that you see that level of customer service and we just wanted to say "thank you!"

Sincerely,

Keith & Diane Van Ryn & Family

Making Magical Hospitality

CEC Makes Magic –Pasadena, CA #324
Western Region , Letty Castanada, Asst. Manager
Great Leadership From GM ~ Monica Reed

I felt compelled to tell you about tow of your workers in the Pasadena location. It was a very busy Sunday in the mid-evening and from what I could tell there were only 2 people delivering pizzas and cleaning tables. As soon as I got a chance, I asked one of the employees about it and found out his name was Alex and the other employee was his sister, who was in training. When asked where the rest of the staff was, he smiled and told me they had called in. It amazed me, to see that both of them were able to put smiles on in such a hectic work environment. Even with how busy it was, I still felt that my kids and myself all got what we paid for. Excellent service in what was reasonable time, considering the staff shortage. If you could just let Alex and Madisen (I believe her name was) know how much I appreciate all their hard work and if it wasn't for them, it would not have been such a great time.

Thank you,

Jason



Magical Hospitality North Olmstead, OH #559
Northern Region ~ Robert Rodriguez, Manager
Great Leadership From GM ~ Richard Miller

We were at my niece's birthday party on Saturday, November 18th and we had the best time. There was a young man by the name of Zach who went out of his way to help us and everyone around him. Usually when we go to Chuck E. Cheese the machines break down and I know this is due to them getting used so much. It usually takes a little while for the attendant to help, since there are so many people, but Zach went above and beyond. He made sure that everyone was having a good time and that the machines were working properly. It just made the entire experience so much more fun and a lot less stressful, since the adults were able to spend more time with the kids instead of looking for someone to fix a machine that didn't work. I also went and advised the Manager, Rob, of how great it was to have such a good employee like Zach. Robe is an awesome Manager as well!!! I was impressed with the way he quickly gave recognition to his employee Zach. Thanks for a wonderful time and for the great service!! Way to go North Olmstead CEC!!! We'll definitely be coming back for future parties and fun.

-Nereida Ocasio



Compliments

Week Ending November 26, 2006

Midwest Region:

Western Region:

324, 306

Southwest Region:

583

Northeast Region:

2-501, 470, 487, 496, 559

Southeast Region:

967, 780, 430

Complaints

Week Ending November 26, 2006

Midwest Region:
456, 685, 103, 337, 47

Western Region:

462

Southwest Region:

38

Northeast Region:

2-522, 448, 650, 646, 762, 736

Southeast Region:

87, 380, 434, 450, 771, 460

WEEK 47

TOP TEN SALES VOLUME

LOCATION			VOLUME
1	#446	Bell / Los Angeles	$66,422
2	#418	Sun Valley / LA	$63,464
3	#522	Brooklyn, NY	$59,679
4	#453	Ventura / LA	$58,896
5	#523	Bronx, NY	$56,004
6	#456	Skokie / Chicago	$53,387
7	#634	Glendale, CA	$53,094
8	#407	Corona / LA	$52,915
9	#439	National City / San D	$52,391
10	#465	Torrance / LA	$52,133

TOP TEN SALES INCREASE

LOCATION		% INCREASE
#930	Beaumont, TX	102.3%
#471	Newington / Boston	65.9%
#34	Oaklawn / Chicago	63.9%
#589	Anchorage, AK	55.0%
#948	St Louis-St Charles	54.2%
#749	Joplin, MO	52.0%
#426	Lakeland, FL	49.0%
#73	Chicago-Matteson	49.0%
#724	Lacrosse, WI	47.4%
#200	Modesto, CA	44.7%

Notice of Right to Diversify Company Stock Fund Holdings

November 29, 2006

This notice is required by the recently enacted Pension Protection Act of 2006 and describes your right to diversify any interest you may have in the company stock fund under the CEC Entertainment 401 (k) Retirement & Savings Plan.

As you know, CEC contributes an employer matching contribution to the Plan in the form of company stock, in addition to the money that you are saving in the Plan. The employer matching contributions are held in a company stock fund in the Plan.

After you become 100% vested in your employer matching contributions account in the Plan, you (or your beneficiary in the event of your death) may elect to transfer amounts attributable to employer matching contributions out of the company stock fund and into any of the other investment options available under the Plan. The rules regarding such a transfer election are the same as apply to an election to transfer out of any other investment fund under the Plan.

Generally you become 100% vested in your employer matching contributions account in the Plan after you complete three years of service with CEC. You also will become 100% vested after you attain early retirement age (55) or normal retirement age (65) while employed by CEC or after your death or disability.

You cannot invest any other contributions in or transfer any amounts into the company stock fund. Therefore, once you have transferred an amount out of the company stock fund, that amount cannot be transferred back into the company stock fund.

It is very important that you review and consider the appropriateness of your investments in light of your ability to diversify those investments. You should be aware that there is a risk to holding substantial portions of your assets in the securities of any one company. For your long-term retirement security, you should give careful consideration to the importance of a well-balanced and diversified investment portfolio, taking into account all your assets, income and investments.

If you have any questions about your new right to diversify out of the company stock fund in your Plan, please contact Susie Close at 972 258 5505.

HUMAN RESOURCES/RISK MGMT. CONTACTS

As you know, each Region has specific support persons in place to contact in the event of an issue or emergency that they need help with immediately, including after hours and weekends. Below is a list of situations/ emergencies that require assistance from your corresponding support person:

Human Resources Issues:

- Employee Relations Issues
- Harassment, Discrimination, Terminations
- Police Called to Unit

Sylvia Pierce, HR Manager - Western and Southwestern Regions **972-467-9573**
Jackie Washington, HR Manager – Midwest and Northern Regions **214-806-7853**
Tammy Lucero, HR Manager – Southeast Region **214-679-7875**

Nancy Jacobi, Director, HR **214-912-8283**

Risk Management Issues:

- Armed Robbery
- Employee/ Guest Transported in an Ambulance
- Employee/ Guest Fatality
- Natural Disaster (Tornado, Hurricane, Gas Leak, Fire)
- Police called to Unit

Ranka Draganic, Manager Workers Compensation **214-929-6255**
Ana Berry, Manager Guest Claims **214-334-3343**
Marlon Barton, Property Claims **682-465-3815**
Will Reynolds, Manager Loss Prevention and Safety **469-682-3173**

Roger Westwood, Director, Risk Management – Guest Claims, Workers Compensation, Property Claims, Loss Prevention and Safety **214-282-2356**

Note the example location number has been changed to 900 which can be used for training purposes only. If you use location 900 to screen an active new hire you will need to screen this new hire again under the active location number. If you don't screen the new hire under the active location number you will not receive proper credit. Please do not use location 099 for training purposes since this is an active location.

INSTRUCTIONS FOR USING THE WOTC PORTAL FOR NEW HIRE SCREENING

For Screening all New Hires

Click the W.O.T.C. Processing Ernst & Young, LLP icon on the desktop and the GM will be taken to the W.O.T.C. Applicant/Employee W.O.T.C. Survey (8850 form) and various W.O.T.C. reports. This link will display a login screen prompting the GM for the username and password. The username box is made up of three sections. Enter **LM** in the first section, **34** in the second section, and the store number is the last section. The password is Chuck with a capital "C" plus the three-digit store number.

Example (If you were location 900):

Username: LM34900

Password: Chuck900

After logging in, click the Report link and this will take you to seven report options. The first four reports will be the reports that the GM will use to monitor the W.O.T.C. process.

1. Activity Overview-select date range to produce a current activity report.
2. Employees Needing Form 8850 Completion – select option and outstanding 8850s will be displayed.
3. Employees Needing Documentation – select option and outstanding documents will be displayed.
4. Employees Not Surveyed for W.O.T.C. – Select date range and employees to be screened will be displayed.

If you have any question, please contact Jerremy Brister at x4219 or Pat Beaty at x5572.



Tech Support

Memo Park Big Foot Ride

If you have fluid leaking from your fill cap on the top of the reservoir, please make sure that you have not added too much fluid. The reservoir tank should only be filled 2 inches from the top of the tank. Also do not use a brass square plug for the reservoir tank cap because the reservoir will not be allowed to vent properly, use only the original vented cap that came with the ride. The vented refill cap for the reservoir can be ordered from the SPT Parts Department, part # MP-0394M

If you need to add or replace the fluid for the Hydraulic pump, please use the following fluid. Mobil ATF Dextron III, Grainger's part # 5XB55 and should cost about $2.49 a Quart.



TECHNICAL SPECIFICATIONS	
Item	Automatic Transmission Fluid
Viscosity (SUS @ 100 F)	7.4
Flash Point (F)	356
Pour Point (F)	-45
Container Size	1 Quart
ISO Viscosity Grade	36.5
Standards	Ford Mercon ATF, GM Dexron III H Specification, Ford ESP-M2C166H, Ford ESP-M2C138CJ

This fluid should not be used for the New Jeep ride that is very similar to the Big Foot ride. The Jeep ride uses the same fluid as the ELY Helicopter and other Memo Park Hydraulic rides which is the Mobil DTE 24 hydraulic fluid. (Grainger's part number is 3KD75) The best way to determine which fluid is in your ride is the color, the transmission fluid is red in color and the hydraulic fluid is clear. Please do not use the wrong fluid in your ride as it may cause issues with your pump system. If you are not sure please call Technical Support at 785 862 6002.

SAFETY STRATEGIES

12/06

KNOW THE PLAN



Check walkways for damaged pavement and slipping hazards.

Revise las aceras para ver si hay daño en el pavimento y peligros que puedan causar resbalones.

Place caution signs when floors are wet from bad weather.



Coloque carteles de precaución cuando los pisos estén mojados debido al mal tiempo.

Know weather restaurant safety

Magic mop during rush periods.
Limpie con el estropajo "Magic Mop" durante las horas de más trabajo.



Conosca la seguridad del restaurante de tiempo

Wear slip-resistant, flat-soled shoes.
Use zapatos con suelas antideslizantes y planas.

CHUCK E. CHEESE'S®

12/06

Know Weather Restaurant Safety

Conosca la Seguridad del Restaurante de Tiempo



BACKGROUND INFORMATION

Bad weather can create slips & falls hazards on the inside and outside of the restaurant. Teach Cast Members to be aware of changing weather conditions. Be sure to inspect the exterior of the restaurant for damaged and slippery walkways. Ensure the interior floors are kept dry and floor mats are securely in place. This will help to prevent a Guest being injured when entering the restaurant.

INFORMACIÓN PREVIA

El mal tiempo puede crear riesgos de resbalones y caídas dentro y fuera del restaurante. Enséñele a los miembros del personal que tienen que estar atentos a los cambios en las condiciones del tiempo. Asegúrese de inspeccionar el exterior del restaurante para ver si hay aceras resbaladizas o dañadas. Asegure que los pisos de adentro se mantengan secos y que los felpudos estén seguros en su sitio. Esto ayudará a prevenir que un cliente se lesione cuando entre al restaurante.

WHAT TO DO

- Stay aware of changing weather conditions.
- Be aware of arriving Guests that may need assistance because of the bad weather.
- Make sure floor mats are clean and securely in place.
- Place "Caution Wet Floors" signs if rainy conditions cause flooring to become wet.
- Clean up wet floors immediately.
- Notify the manager of damaged flooring.
- Always wear slip-resistant shoes to work.
- No running or horseplay.
- Don't rush.
- Watch where you are going at all times.
- Keep the sidewalk and parking lot clear of litter, equipment and wet/slick spots.
- Notify your manager of broken pavement or other outdoor hazards.
- Be aware for potential hazards such as, loose signage, overturned garbage cans and damaged glass.
- Notify your manager of poor lighting in the parking lot.
- Open the door for arriving Guests that are coming in out of the rain.

QUÉ HACER

- Esté al tanto de cambios en las condiciones del tiempo.
- Esté atento con los clientes que llegan y pueden necesitar ayuda debido al mal tiempo.
- Asegúrese que los felpudos estén limpios y en su sitio.
- Coloque carteles de: "Caution Wet Floors" ("Precaución: pisos mojados") si el tiempo lluvioso hace que los pisos estén mojados.
- Limpie inmediatamente los pisos que estén mojados.
- Notifique al gerente acerca de los pisos dañados.
- Use siempre zapatos antideslizantes para el trabajo.
- Nada de corretear o jugueteos.
- No se apresure.
- Mire por donde camina en todo momento.
- Mantenga la acera y el lote del estacionamiento libre de basura, equipo y lugares mojados/resbaladizos.
- Notifique al gerente acerca del pavimento roto u otros peligros en el exterior.
- Manténgase alerto a los riesgos potenciales tales como, letreros sueltos, recipientes de basura volteados y vidrio roto.
- Notifique a su gerente acerca de iluminación pobre en el lote del estacionamiento.
- Abra la puerta a los clientes que entran cuando está.

CHUCK E. CHEESE'S

CEC Entertainment

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December 1, 2006

Chuck E. FOCUS



Inside this issue:

thought of the week...



Good leaders make people feel that they're at the very heart of things, not at the periphery. Everyone feels that he or she makes a difference to the success of the organization. When that happens, people feel centered and that gives their work meaning.
-Warren Bennis

Magical Hospitality Colorado Springs North, CO #558
Western Region ~ Mary Lowery & Joe Sokola, Managers
Great Leadership From GM ~ Patricia Hudson

Thank you very much for the wonderful experience I had using your facility for my daughter's birthday. We had her birthday on 10/16/06 and it was great to be able to make the reservations on line. Also, when we got there, our host, Ernest, was awesome. He truly catered to all of our needs and helped make the party go smoothly. Also, the manager, Mary, was truly great. She really made all of my guest feel right at home and was very helpful with all the questions that I had.

-A Very Satisfied Customer

Making Magical Hospitality

CEC Makes Magic –West St. Paul, MN #796

Midwest Region , Paul Madison & Al Rostampour, Mgrs

Great Leadership From GM ~ Marvin Pistner

I just wanted to drop a quick note to let the folks know about the great party my daughter had last week at the West St. Paul, MN Chuck E. Cheese. This was the first time we have held a party at CEC, and let me say it was fabulous! From the moment I walked in and was greeted with a smile-to the moment we left with our goodies, the events ran smoothly and the kids enjoyed themselves. They were all smiles when Chuck E himself came out to dance with the kids!! Then to top it off they were showered with extra tickets. The food was hot, the drinks were cold and the cake was yummy! Also the birthday girl was spoiled by Al the manager. When she went up to redeem her ticket (points) with her BONUS 500, Al was nice enough to bump her points up to the next level so she could get multiple toys to take home! I feel that Al and his Assistant Manager (who was our party coordinator) went above and beyond to make our party a success!

Thank you, Terri Allen



Magical Hospitality Costa Mesa, CA #421

Western Region

Great Leadership From GM ~ Ed Ruiz

"FUN" would summarize my experience at Chuck E Cheese. I had excellent service from one of your employees. The entire time she was helping us, she had a big smile on her face and she was extremely polite. Her name was Maria Sanches, I had asked for her name because I was going to comment about her excellent service to one of the managers, but ended up having to leave before I had the opportunity to talk to someone. I really appreciate all her help that night, and congratulate Chuck E Cheese for having employees like her. We will be back real soon.

Thank you,

Jomarie Snyder



Compliments

Week Ending December 3, 2006

Midwest Region:

2-670, 53, 103, 334, 845, 873

Western Region:

444, 633, 440, 332, 959

Southwest Region:

4-599, 31, 576, 854

Northeast Region:

457, 650, 480, 556

Southeast Region:

772, 967, 365, 3-607, 613,
725, 372, 614

Complaints

Week Ending December 3, 2006

Midwest Region:

103, 845

Western Region:

108, 465, 423, 2-852, 353, 356

Southwest Region:

668, 591, 2-962, 558

Northeast Region:

448, 498, 559, 553, 340, 555, 561, 535,628

Southeast Region:

50, 401, 450, 560

WEEK 48

TOP TEN SALES VOLUME

LOCATION			VOLUME
1	#446	Bell / Los Angeles	$70,849
2	#418	Sun Valley / LA	$60,500
3	#465	Torrance / LA	$55,577
4	#439	National City / San D	$53,334
5	#453	Ventura / LA	$52,649
6	#523	Bronx, New York	$52,574
7	#522	Brooklyn, New York	$51,877
8	#410	Sacramento-Arden	$50,012
9	#513	Queens, NY	$49,967
10	#41	Bakersfield, CA	$49,570

TOP TEN SALES INCREASE

LOCATION		% INCREASE
#655	Cedar Falls, IA	76.7%
#860	Sioux Falls, SD	61.0%
#939	Augusta, GA	49.7%
#856	Waco, TX	44.5%
#656	Sioux City, IA	41%
#853	Brownsville, TX	41.5
#557	Columbus SW, OH	38.6%
#603	Grand Chute, WI	37.4%
#956	Cedar Rapids, IA	36.8%
#34	Oaklawn/Chicago	36.1%

Business Reminders

Stock up for the Holidays

* * *DFI HOLIDAY/INVENTORY SCHEDULE* * *

Please be aware Dennis Foland's availability to ship Merch/Prizes the last week of the month will be very limited!!

DFI's HOLIDAY/INVENTORY SCHEDULE

MONDAY, DECEMBER 25th	--	**CLOSED** (HOLIDAY)
TUESDAY, DECEMBER 26th	--	**OPEN** (Will be shipping orders starting with Monday ship-day orders received and will ship orders until close of business.)
WEDNESDAY, DECEMBER 28th	--	**OPEN UNTIL NOON PST** (Will continue to ship orders based on ship-day orders received -- will ship orders until NOON PST.)
THURSDAY, DECEMBER 29th	--	**CLOSED** (INVENTORY)
FRIDAY, DECEMBER 30th	--	**CLOSED** (INVENTORY)
MONDAY, JANUARY 2nd	--	**CLOSED** (HOLIDAY)
TUESDAY, JANUARY 3rd	--	**OPEN** – (Will continue to ship orders remaining from previous week, based on ship-day in which the orders were received, and then start with new orders.)

* * * *PLEASE NOTE -- AND ORDER ACCORDINGLY*!! * * *

PLEASE place a merchandise order for your location the week of Monday, December 19th -- Thursday, December 22nd.

Listed below is a helpful checklist to make sure your holiday season is full of MERCH and PRIZES:

- ✓ **Place your Merchandise Order *BEFORE NOON* on your scheduled Order Day!!**
- ✓ **Increase your par levels to account for delays in shipping due to DFI being closed.**
- ✓ **Place a Merchandise Order *THIS WEEK* on your scheduled Order Day!!**
- ✓ **Increase your order amount in preparation for 1st Qtr.**
- ✓ **Did we mention to place a Merchandise Order *BEFORE NOON* on your scheduled Order Day *THIS WEEK*??**

CEC
entertainment, inc.

TO:	All CEC Employees
FROM:	Patience Wallace Recruiting Department
DATE:	December 7, 2006
SUBJECT:	Snag a Job

After much consideration and research, we have decided to cancel our contract with Snag a Job effective December 31, 2006.

Starting January 1, 2007 you will no longer be receiving applications from Snag a Job.

Going forward, we will be utilizing our website for online applications that will be forwarded to each store.

As a reminder, all employment agencies and assistance must be authorized through the support center.

If you have any questions or feel like you might need some assistance going forward, please do not hesitate to contact me. We have many free resources that can be used to help generate candidates in your direction if needed.

I can be reached at (972) 258-4235.

MARKETING INFORMATION

On December 12th 2006, we will be launching our monthly email campaign to guests who have signed up to receive coupons through our Chuck E-Club Newsletter. These 4 offers will be the following coupons below with an expiration date of January 7th 2007.
Here are the offers I need for the US Coupon Page. Please expire on January 7th 2007

US COUPONS

$19.99 1 Large Pizza (1-2 toppings or our Super Combo) 4 Soft Drinks, 40 Game Tokens (Coupon Code #180)

$10.99 1 Topping Large Pizza, 10 Game Tokens (Coupon Code #194)

$12.50 Buy 50 Tokens, Get 50 Tokens Free, A Total of 100 Tokens (Coupon Code #321)

$10.00 Buy 40 Tokens, Get 40 Tokens Free, A Total of 80 Tokens (Coupon Code #325)

CANADA COUPONS

$29.99 1 Large Pizza (1-2 toppings or our Super Combo) 4 Drinks, 28 GameTokens, 1 Large Salad Bar (Coupon Code #803)

$16.50 Buy 50 Tokens, Get 50 Tokens Free, A Total of 100 Tokens (Coupon Code #801)

$23.99 1 Large Pizza (1-2 toppings or our Super Combo) 4 Drinks, 24 GameTokens (Coupon Code #800)

Bonus offer

To drive traffic throughout the end of this year, we will provide a gift of 12 Free Tokens to our Chuck E-Club members to expire on December 24, 2006. (Coupon Code #318) This is similar to the $3 gas rebate we provided in May. Additional disclaimers- (*Only at participating locations. Valid one per family, per visit. No purchase necessary)*

You may see some of these coupons come in a text format. Please except these as well as some of our guests cannot receive the HTML coupon graphics. If you have any other questions about our E-marketing program, feel free to call me directly at 972-258-4281 or email **rlinders@cecentertainment.com**



MERCHANDISING UPDATES

$1.99 CEC Snack Bowls Discontinued

The CEC Snack Bowls are now discontinued. Once you have run out of them make the following adjustments to your wall.

SM Wall:



Remove the Snack Bowls and arrange the acrylic bins: cameras – photo frames - cameras

D Wall:



Remove the Snack Bowls and arrange the mid section as pictured: candy – grab bags – gumball machines – cotton candy - candy

LG Wall & XLG Wall:



Remove the Snack Bowls and arrange the mid section as pictured. cameras – candy – photo frames – candy - cameras

MERCHANDISING UPDATES—CONT.

Update on $19.99 CEC Rolley Bag

We are temporarily discontinuing the CEC Rolley Bag

- Once you sell out of the Rolley Bag arrange your wall back as pictured in you Merch Standards Sept 2006.

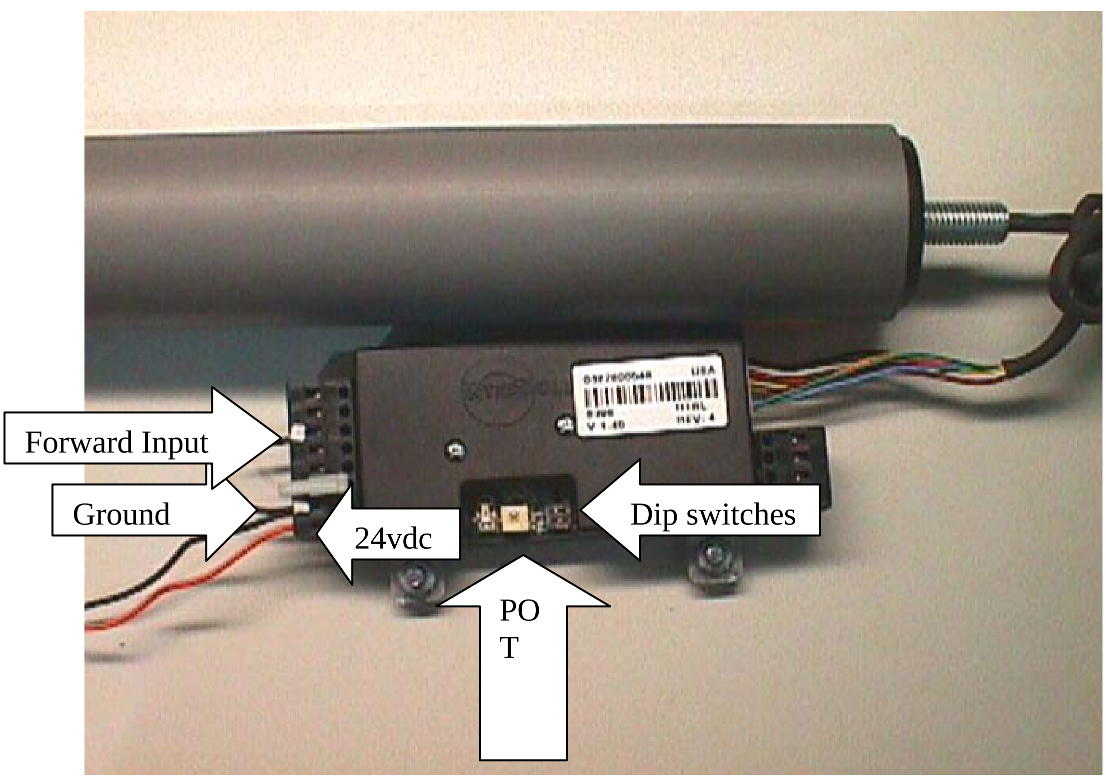
Be on the look out, you may see them come back in the near future.



Tech Support

I.C.E. Grand Slam Roller

The SPT Parts department carries replacement rollers for the Grand Slam game made by I.C.E. The part # is GGS-0001, and SPT Parts can be reached at 785 862 6005. The original motor had two wires that connected to 24 volts DC and Ground, however the new motors are now servo motors that require an external Drive control board. (See picture) Positive 24 Volts DC must go to connector J1 pin 1 and the Ground wire goes to J1 pin 2. When 24 volts dc is applied J1 pin 6 (forward input) must be drawn to ground for the motor to run.   A jumper wire must be added between ground(J1 pin2) and Forward input (J1 pin 6). The pot can be used to adjust the speed and if the direction is wrong, power down and turn dip switch 2 in the opposite position. Power up and run again and the direction should change. If you have any questions, please contact the Technical Support Department at 785 862 6002.



The Password for setting up new user accounts for the SPT Technical Support web site has changed. If you need the password please contact the SPT Technical Support Department.

SAFETY STRATEGIES

KNOW THE PLAN





Check walkways for damaged pavement and slipping hazards.

Revise las aceras para ver si hay daño en el pavimento y peligros que puedan causar resbalones.



Know weather restaurant safety

Conosca la seguridad del restaurante de tiempo

Magic mop during rush periods.
Limpie con el estropajo "Magic Mop" durante las horas de más trabajo.



Wear slip-resistant, flat-soled shoes.
Use zapatos con suelas antideslizantes y planas.

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Conosca la Seguridad del Restaurante de Tiempo



BACKGROUND INFORMATION

Bad weather can create slips & falls hazards on the inside and outside of the restaurant. Teach Cast Members to be aware of changing weather conditions. Be sure to inspect the exterior of the restaurant for damaged and slippery walkways. Ensure the interior floors are kept dry and floor mats are securely in place. This will help to prevent a Guest being injured when entering the restaurant.

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WHAT TO DO

- ❑ Stay aware of changing weather conditions.
- ❑ Be aware of arriving Guests that may need assistance because of the bad weather.
- ❑ Make sure floor mats are clean and securely in place.
- ❑ Place "Caution Wet Floors" signs if rainy conditions cause flooring to become wet.
- ❑ Clean up wet floors immediately.
- ❑ Notify the manager of damaged flooring.
- ❑ Always wear slip-resistant shoes to work.
- ❑ No running or horseplay.
- ❑ Don't rush.
- ❑ Watch where you are going at all times.
- ❑ Keep the sidewalk and parking lot clear of litter, equipment and wet/slick spots.
- ❑ Notify your manager of broken pavement or other outdoor hazards.
- ❑ Be aware for potential hazards such as, loose signage, overturned garbage cans and damaged glass.
- ❑ Notify your manager of poor lighting in the parking lot.
- ❑ Open the door for arriving Guests that are coming in out of the rain.

QUÉ HACER

- ❑ Esté al tanto de cambios en las condiciones del tiempo.
- ❑ Esté atento con los clientes que llegan y pueden necesitar ayuda debido al mal tiempo.
- ❑ Asegúrese que los felpudos estén limpios y en su sitio.
- ❑ Coloque carteles de: "Caution Wet Floors" ("Precaución: pisos mojados") si el tiempo lluvioso hace que los pisos estén mojados.
- ❑ Limpie inmediatamente los pisos que estén mojados.
- ❑ Notifique al gerente acerca de los pisos dañados.
- ❑ Use siempre zapatos antideslizantes para el trabajo.
- ❑ Nada de corretear o jugueteos.
- ❑ No se apresure.
- ❑ Mire por donde camina en todo momento.
- ❑ Mantenga la acera y el lote del estacionamiento libre de basura, equipo y lugares mojados/resbaladizos.
- ❑ Notifique al gerente acerca del pavimento roto u otros peligros en el exterior.
- ❑ Manténgase alerto a los riesgos potenciales tales como, letreros sueltos, recipientes de basura volteados y vidrio roto.
- ❑ Notifique a su gerente acerca de iluminación pobre en el lote del estacionamiento.
- ❑ Abra la puerta a los clientes que entran cuando está.

CEC Entertainment

Where a Kid can be a Kid

December 15, 2006

Chuck E. FOCUS



Inside this issue:

thought of the week...



An individual has not started living until he can rise above the narrow confines of his individualistic concerns to the broader concerns of all humanity.
- Martin Luther King, Jr.

Magical Hospitality Carson, CA #462
Western Region ~ Jean Shockley & Tricia Agbon, Managers
Great Leadership From GM ~ Krisley Casarez

To whom this may concern, me and my wife went down to Chuck E Cheese for the first time on Friday night to take my 3 year old son to play. We had never been there and where blown away with the great service. There were a few long lines but when we placed our order the associate helped us budget a great experience for three. What my wife and I were most amazed by is the quality of the employees in your restaurant. A gentlemen called Marvin approached us and introduced himself then asked if we needed anything, and if so to let him know. He came later to deliver our pizza. Then about 30 minutes later he came by to clean our table. WOW!! When we did approach him about a game that was out of tickets, he said I'll be right back and then fixed it with a smile. We were moved on how great his guest services were. We asked to see a manager to rave about this young man. When I begin to speak, she already knew who I was referring too. I just want you to know we will be back, this was a great experience. Thank you Marvin, Management and Staff at your Carson store on making my baby's first trip to Chuck E Cheese so memorable.

Mr. & Mrs. Larome Jacobs

CEC Makes Magic –Cordova, TN #563

Northern Region , Leonard Davis & Chrissy Odom, Mgrs

Great Leadership From GM ~ Eldon Brittmon

First of all please forgive the horrible delay in writing these comments. I am unable to place photos on the web myself and have had trouble getting them posted. Then, I lost the important information on Kristie and the others who were so wonderful to may family and me! Additionally, I'm basically your normal computer electronically challenged person so this has been a major undertaking. Regardless, in August 2006, I took my daughter, Megan Roshto, and my son, Matthew Mattison, to your restaurant. Kristie knew in advance that I was coming because I called for directions. She also knew our circumstances. We regularly attend St. Jude's Cancer Research Hospital for Children due to Matthew's condition. My son Matthew was diagnosed with Anaplastic Ependymoma, a rare form of brain tumor, in May 2005. This type of tumor recurs in almost eighty percent of the children who have it within three years of its first appearance and only about six percent of children ever get this type of cancer. It is very aggressive. We were told Matthew would live only about ten months. We have now passed one year and eight months, so we are praying that God will continue this miracle and prevent its recurrence at any time in any form. Megan and Matthew have a blast a Chuck E Cheese that night. So did I. Matthew just loves to go there and we don't have on in Monroe were we live. It's one of his favorite places. He has talked about it repeatedly since we were there last time. Kristie treated our family to a night that we will never forget! We were truly treated like royalty. The pizza was delicious and the service was great. Thank you for the special toy Matthew received also. Matthew, Megan, Mimi, and I are here at the Jude again for a brain scan and to have his line port removed. We just got a great early Christmas present—Matthew's scan was great! His port will be removed on Friday. Be warned, we are planning on coming to see you again tomorrow Chrissy, so bring out all the lights and balloons and let's have a jolly great time!

P.S. You can read more about Matthew at: www.caringbridge.org/la/matthew.

P.S.S. Management, don't let Chrissy get away from you.

Sincerely,

Cherrie Hill Mattison





Compliments

Week Ending December 10, 2006

Midwest Region:

58, 331, 829, 832, 563, 82, 961

Western Region:

429, 462, 325, 405

Southwest Region:

599

Northeast Region:

487, 518, 499, 559, 544

Southeast Region:

770, 967, 74, 607

Complaints

Week Ending December 10, 2006

Midwest Region:

96, 456, 724, 844, 970, 563, 855

Western Region:

321, 108, 377, 634, 315, 339, 315, 419

443, 45

Southwest Region:

303, 98, 935, 715, 709, 558

Northeast Region:

525, 755, 645, 2-517, 526, 505, 743,

743, 740, 543, 544, 557, 938

Southeast Region:

402, 2-121, 954, 759, 436

WEEK 49

TOP TEN SALES VOLUME

LOCATION			VOLUME
1	#446	Bell / Los Angeles	$79,457
2	#418	Sun Valley / LA	$62,102
3	#453	Ventura / LA	$59,511
4	#439	National City / San D	$54,855
5	#410	Sacramento-Arden	$54,193
6	#377	Lynwood, CA	$53,131
7	#465	Torrance / LA	$52,470
8	#363	Hayward, CA	$49,027
9	#634	Glendale, CA	$48,839
10	#362	Cerritos, CA	$48,555

TOP TEN SALES INCREASE

LOCATION		% INCREASE
#505	Poughkeepsie, NY	83.4%
#941	Muncie, Indiana	75.3%
#533	Wilkes Barre, PA	69.6%
#345	Bloomington, IL	65.8%
#749	Joplin, MO	61.7%
#471	Newington/Boston	54.8%
#0067	Metcalf / Kansas Ci	52.6%
#0034	Oaklawn / Chicago	51.7%
#476	Springfield, MA	48.2%
#412	Catonsville/Baltimor	47.3%

Business Reminders

Stock up for the Holidays

* * *DFI HOLIDAY/INVENTORY SCHEDULE* * *

<u>Please be aware Dennis Foland's availability to ship Merch/Prizes the last week of the month will be very limited!!</u>

<u>DFI's HOLIDAY/INVENTORY SCHEDULE</u>

MONDAY, DECEMBER 25th	--	**CLOSED** (HOLIDAY)
TUESDAY, DECEMBER 26th	--	**OPEN** (Will be shipping orders starting with Monday ship-day orders received and will ship orders until close of business.)
WEDNESDAY, DECEMBER 28th	--	**OPEN UNTIL NOON PST** (Will continue to ship orders based on ship-day orders received -- will ship orders until NOON PST.)
THURSDAY, DECEMBER 29th	--	**CLOSED** (INVENTORY)
FRIDAY, DECEMBER 30th	--	**CLOSED** (INVENTORY)
MONDAY, JANUARY 2nd	--	**CLOSED** (HOLIDAY)
TUESDAY, JANUARY 3rd	--	**OPEN** – (Will continue to ship orders remaining from previous week, based on ship-day in which the orders were received, and then start with new orders.)

* * * ***<u>PLEASE NOTE -- AND ORDER ACCORDINGLY</u>***! * * *

PLEASE place a merchandise order for your location the week of Monday, December 19th -- Thursday, December 22nd.

Listed below is a helpful checklist to make sure your holiday season is full of MERCH and PRIZES:

- ✓ **Place your Merchandise Order *<u>BEFORE NOON</u>* on your scheduled Order Day!!**
- ✓ **Increase your par levels to account for delays in shipping due to DFI being closed.**
- ✓ **Place a Merchandise Order *<u>THIS WEEK</u>* on your scheduled Order Day!!**
- ✓ **Increase your order amount in preparation for 1st Qtr.**
- ✓ **Did we mention to place a Merchandise Order *<u>BEFORE NOON</u>* on your scheduled Order Day *<u>THIS WEEK</u>*??**

Business Reminders –cont.

From the Human Resources Dept.

We want to recognize those Locations in 2006 who are doing a great job staying compliant with the Department of Labor:

For 2006 DOL audits with NO PENALTIES assessed:

Steve Hogan @ Unit 715 Lafayette LA.

Joe Root @ Unit 650 New London CT.

Richard Miller @ Unit 559 Cleveland OH.

Steve Riggs @ Unit 55 Knoxville TN.

Mike Kramer@ Unit 475 Roseville MI.

Congratulations General Managers!

Just a Reminder: If the Department of Labor arrives to audit your location, please contact your Human Resources Manager in order for them to aid you in the process and provide any additional documentation the state may request.

HAPPY HOLIDAYS FROM THE BENEFIT DEPARTMENT!

Watching your weight during the holidays may seem especially challenging with all of the festive treats and celebration. But, it's important to make healthful choices year-round. And, the holidays are no exception. The good news is, most people still can enjoy some holiday indulgences without tipping the scales. And, it's well worth the effort. Maintaining a healthy weight can help to minimize your risk for serious health conditions.

With Optum® Care24SM services, you have a great resource for information and support to help keep you motivated. You can call your toll-free number any time to talk with a registered nurse about many health concerns. Call to learn more about how weight affects your health risk. Or, get tips on working with your doctor to develop a weight loss plan that's right for you. Nurses are available 24 hours every day. Best of all, there's no cost to you.

By calling the same number, you also can access the audio Health Information Library. You can listen to messages on more than 1,100 health topics, including:

• Dining Out Tips for Dieters	6922
• Fitting Fitness Into a Too-Busy Schedule	7435
• Healthy Snack Foods	6943
• Weight Control During the Holidays	6989
• Why Fad Diets Don't Work	6997

For health information online, go to www.myuhc.com. You'll find an easy-to-use library of health and well-being topics, as well as daily updated news summaries and Q&As.

MERCHANDISING UPDATES

Current/Old Merch Program Update

175 Candy Prize Discontinued

Once your 175 Candy Prize inventory is gone, you will only carry **6 prizes** in your 175 ticket level.

High End Standards Reminder

1000 Jumbo Puffer Ball

1000 Licensed Bag

1500 Lipstick Bank w/ Accessories

1500 Dolphin Kinetic Art

2000 Tootsie Roll Pillow

3000 R/C Stunt Car

4000 Motorbike TV Game

5000 MLP Butterfly Island (M,L,XL only)

*Make sure you are carrying all the correct high end standards.



Tech Support

Shipping and Receiving Guidelines

Listed below are some guidelines or suggestions for shipping and receiving items from the SPT Parts Department and exchange items from the SPT Technical Support Department.

When receiving any items, first make sure that the box or the contents contain in it have not received any damage. If you find that the contents have been damaged, you have 48 hours to contact the SPT Parts Department at 785-862-6005, so that they can contact the shipper to arrange for a freight claim. If you send the damaged items back to the SPT Parts department or SPT Technical Support without first calling to arrange for a freight claim, the location will be responsible for the damage cost.

When shipping items it is always a good idea to make sure that there is at least a two inch cushion surrounding the item you are sending back. This will insure that the item does not get damaged in shipping.

If you are returning more then one item, it would be a good idea to note that on the outside of the box or a note inside the box indicating what items are contained in the box. It may also be a good idea to secure or tape the two items together if one is a smaller item that may be misplaced or missed when the package is opened. This will help insure that all items are received properly and items are not lost.

It is also a good idea to wrap the item you are sending back in a plastic bag to keep the packing materials from getting inside item you are sending back.

If you are using the same box, make sure that the bottom side of the box is still taped securely. In shipping it can wear and loose some it its strength. Additional tape will help ensure that the package does not come apart and the contents from being lost.

If you are shipping back a Sketch Book Printer, it best that the bottom of the printer is facing the bottom of the box. This will help to keep the bottom of the printer from getting damaged in shipping.

If you are returning an item, always record the tracking number and serial number of the item you are returning on your shipping and receiving log. This will help us track the item should it become lost.

If you have any questions, please contact the SPT Technical Support Department at 785 862 6002.

SAFETY STRATEGIES

KNOW THE PLAN



Check walkways for damaged pavement and slipping hazards.

Revise las aceras para ver si hay daño en el pavimento y peligros que puedan causar resbalones.

Know weather restaurant safety

Conosca la seguridad del restaurante de tiempo

Magic mop during rush periods.
Limpie con el estropajo "Magic Mop" durante las horas de más trabajo.



Wear slip-resistant, flat-soled shoes.
Use zapatos con suelas antideslizantes y planas.

CHUCK E. CHEESE'S®

Know Weather Restaurant Safety

Conosca la Seguridad del Restaurante de Tiempo



BACKGROUND INFORMATION

Bad weather can create slips & falls hazards on the inside and outside of the restaurant. Teach Cast Members to be aware of changing weather conditions. Be sure to inspect the exterior of the restaurant for damaged and slippery walkways. Ensure the interior floors are kept dry and floor mats are securely in place. This will help to prevent a Guest being injured when entering the restaurant.

INFORMACIÓN PREVIA

El mal tiempo puede crear riesgos de resbalones y caídas dentro y fuera del restaurante. Enséñele a los miembros del personal que tienen que estar atentos a los cambios en las condiciones del tiempo. Asegúrese de inspeccionar el exterior del restaurante para ver si hay aceras resbaladizas o dañadas. Asegure que los pisos de adentro se mantengan secos y que los felpudos estén seguros en su sitio. Esto ayudará a prevenir que un cliente se lesione cuando entre al restaurante.

WHAT TO DO

- ❑ Stay aware of changing weather conditions.
- ❑ Be aware of arriving Guests that may need assistance because of the bad weather.
- ❑ Make sure floor mats are clean and securely in place.
- ❑ Place "Caution Wet Floors" signs if rainy conditions cause flooring to become wet.
- ❑ Clean up wet floors immediately.
- ❑ Notify the manager of damaged flooring.
- ❑ Always wear slip-resistant shoes to work.
- ❑ No running or horseplay.
- ❑ Don't rush.
- ❑ Watch where you are going at all times.
- ❑ Keep the sidewalk and parking lot clear of litter, equipment and wet/slick spots.
- ❑ Notify your manager of broken pavement or other outdoor hazards.
- ❑ Be aware for potential hazards such as, loose signage, overturned garbage cans and damaged glass.
- ❑ Notify your manager of poor lighting in the parking lot.
- ❑ Open the door for arriving Guests that are coming in out of the rain.

QUÉ HACER

- ❑ Esté al tanto de cambios en las condiciones del tiempo.
- ❑ Esté atento con los clientes que llegan y pueden necesitar ayuda debido al mal tiempo.
- ❑ Asegúrese que los felpudos estén limpios y en su sitio.
- ❑ Coloque carteles de: "Caution Wet Floors" ("Precaución: pisos mojados") si el tiempo lluvioso hace que los pisos estén mojados.
- ❑ Limpie inmediatamente los pisos que estén mojados.
- ❑ Notifique al gerente acerca de los pisos dañados.
- ❑ Use siempre zapatos antideslizantes para el trabajo.
- ❑ Nada de corretear o jugueteos.
- ❑ No se apresure.
- ❑ Mire por donde camina en todo momento.
- ❑ Mantenga la acera y el lote del estacionamiento libre de basura, equipo y lugares mojados/resbaladizos.
- ❑ Notifique al gerente acerca del pavimento roto u otros peligros en el exterior.
- ❑ Manténgase alerto a los riesgos potenciales tales como, letreros sueltos, recipientes de basura volteados y vidrio roto.
- ❑ Notifique a su gerente acerca de iluminación pobre en el lote del estacionamiento.
- ❑ Abra la puerta a los clientes que entran cuando está.

CHUCK E. CHEESE'S.

CEC Entertainment

Where a Kid can be a Kid

December 22, 2006

Chuck E. FOCUS



Inside this issue:

thought of the week...



> "You can have anything you want—if you want to badly enough. You can be anything you want to be, do anything you set out to accomplish if you hold to that desire with singleness of purpose.
>
> -William Adams

Magical Hospitality Mira Mesa, CA #443

Western Region ~

Great Leadership From GM ~ Angela Sisson

I would like to take the time to let you know how much I appreciate one of your employees. I have not been to this Chuck E. Cheese location for over a year. I came only because my daughters wanted to come here for their birthday (twins/6 years). **Joan** was incredibly patient and wonderful with the four children I brought. I know it is her "job" to be patient and nice to them, but that has not been my experience in the past with some other employees. Joan was kind, soft-spoken, patient and looked/spoke directly to them. Thank you so much for employing people such as her to be around our children.

A Satisfied Customer, Dixie Pettit

P.S. This has completely changed my opinion of CEC. Thank you.

Making Magical Hospitality

CEC Makes Magic –Marietta, GA #607

Southeast Region , Lawree Washington & Sharon Kaskie, Mgrs

Great Leadership From GM ~ Jeanne Pireda

Yesterday the Roswell Rd. location threw a birthday party for my daughter who, God willing, will be 4 in January. My daughter has DiGeorge Syndrome and scheduled for her second open-heart surgery this Friday. Her syndrome also means she is immune deficient and could never attend a place like Chuck E Cheese because of the risk of infection. Yesterday, Jeanne Pireda let us in at 8:30 in the morning to disinfect the facility and at 9:00 a.m. let my daughter come in and enjoy a private party for 2 hours. It was the best day of her life, by far. She has never experienced anything like Chuck E Cheese and was overwhelmed. I on the other hand, was overwhelmed myself at the giving nature of both Jeanne and Misty, your employees. They went above and beyond everything I could have EVER imagined for my daughter. They were so generous and went to every length to make it very special. I could never put into words how truly touched we were at the effort that was put into our special day. They gave way over 100% of everything. Her name was drawn on the door, table was set beautifully, balloons with her name on them, T-shirts, dancing and prizes to top! She had an experience that she could never have normally had because Misty and Jeanne gave of themselves, we will be forever grateful, You are truly lucky to have employees with such heart and willingness to give. They were amazing, the whole day was amazing. Thank you for allowing them the opportunity to brighten my daughters life just days before her surgery.

With warmest regards,

Lisa Ringenberg

Magical Hospitality Grapevine, TX #854

Southwest Region ~ Shawn Stembridge & Dennis Schroeder, Mgrs

Great Leadership From GM ~ Michael Gehrett

We held my daughter's 3rd Birthday party at your location in Grapevine, TX on 11-14-06. It was a fabulous experience!! Sarah was our server and I cannot say enough wonderful things about her. She was attentive to the kids and the parents, she was patient and it really showed that she enjoyed her job. I hope she is praised and taken care of by her manager because she deserves all of it and more. Thank you for having her as part of your company. We will definitely be back in the future!!

,Jorie Gelnett



Compliments

Week Ending December 17, 2006

Midwest Region:

346, 456, 700, 327, 855

Western Region:

631, 429, 367, 409, 443, 411, 338, 305

Southwest Region:

599, 854

Northeast Region:

501, 849, 2-650, 464, 2-481, 496, 559, 938

Southeast Region:

401, 385, 365, 616

Complaints

Week Ending December 17, 2006

Midwest Region:

348, 34, 604, 334, 335, 971, 345

Western Region:

108, 358, 307, 314, 308, 407, 419, 405, 761

Southwest Region:

304, 575, 454, 962, 90

Northeast Region:

485, 512, 542, 468, 517, 938

Southeast Region:

2-605, 74, 434, 690, 682, 483, 420, 780

WEEK 50

TOP TEN SALES VOLUME

	LOCATION		VOLUME
1	#446	Bell / Los Angeles	$72,201
2	#453	Ventura / LA	$65,486
3	#418	Sun Valley / LA	$59,762
4	#716	New Orleans –Vetera	$53,255
5	#377	Lynwood, CA	$52,707
6	#784	Vista, CA	$52,055
7	#410	Sacramento-Arden	$51,079
8	#438	Kendall, FL	$50,256
9	#439	National City / San D	$49,632
10	#465	Torrance / LA	$48,789

TOP TEN SALES INCREASE

LOCATION		% INCREASE
#401	Gaithersburg / Was	109.1%
#968	Greenville, SC	61.2%
#476	Springfield, MA	55.2%
#845	Willowdale, ON	49.3%
#857	Sherman, TX	48.6%
#534	Johnstown, PA	48.6%
#889	North West Hwy/OK	45.7%
#749	Joplin, MO	45.0%
#961	Topeka, KS	44.3%
#67	Metcalf / Kansas Ci	44.2%

Business Reminders

CORRECT SOCIAL SECURITY

As you know, CEC periodically runs our employee information through the Social Security Administration to be sure it is accurate. Any employee who does match i.e. name, number, gender, date of birth is noted and documentation is needed to correct the record.

We get calls from people whose identity is being illegally used by our employees. Because we are reporting wages for an inaccurate social security number it can prevent people from obtaining much needed assistance. Please be sure to check the required documentation for employment and be sure you input the correct data for new hires.

Homeland Security is currently seeking access to Social Security records of workers whose social security number and names do not match. Employers will face civil <u>and</u> criminal penalties for knowingly hiring illegal immigrants with false documentation or failing to comply with employee record-keeping regulations.

ADVERTISING MATERIALS UPDATE

Advertising Materials Update

Enclosed with this mailing will be new advertising materials for your location. Please update these new materials once your location has received the new sandwich food products.

3 Packages of 100 Table Tent Inserts

- New, For Grown Up Tastes
- Join The Chuck E-Club
- Snack Cheeses

Locations testing a new product should keep that messaging in place of Snack Cheese's

4 Register Inserts
- New, For Grown Up Tastes

Gift Card Displays
Please continue selling Gift Cards up at the register. Industry gift card trends show more gift cards are purchased for birthdays than during the holidays.

Please make sure holiday hour signs are taken down.



Tech Support

Holiday Schedule for the SPT Technical Support and Parts Departments

For the Christmas Holiday we will be closed Monday December 25 and Tuesday December 26th.

For New Years we will only be closed Monday January 1st.

Please remember to always address your show compressor needs through the SPT Technical Support Department. By doing so, we can provide you better pricing for parts and labor cost and better support for your service needs. Each service call is logged and assigned a unique NSP # that will provide a history of the service requirements for your location should there be any questions in the future regarding what service has been performed in the past and if the repairs qualify for warranty. Please contact the SPT Technical Support Department at 785 862 6002.

The oil for all stage show compressors can be found at Grainger's, the part # is **4M578** and is sold by the quart. This "All Season" oil is best to use in your compressors especially new ones.



For the 3 Stage show locations, 10 wt. non-detergent oil for the stage oilers can be purchased from Grainger's. The part # is **4F974** and is sold be the gallon.

MARKETING INFORMATION

DECEMBER 31, 2006 COUPON PROMOTION

All stores will be participating in an FSI coupon promotion on December 31. Coupons will expire on December 30, 2006.
Coupon details by markets are listed below:

- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 30 tokens $19.99	**BUY 40 TOKENS GET 40 TOKENS FREE** Get a total of 80 tokens $10.00	Buy any Large Pizza with 1 topping for only $9.99	- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 100 tokens $29.99

ABILENE
ALBANY, GA
ALEXANDRIA
AMARILLO
ATLANTA
AUSTIN
BATON ROUGE
BEAUMONT
BIRMINGHAM
BOISE
BUFFALO
CHARLESTON, SC
CHARLESTON, WV
CHATTANOOGA, TN
CHICAGO
COLORADO SPRINGS
COLUMBIA, MO
COLUMBUS, GA
DALLAS/FT. WORTH
DAVENPORT
DAYTON/SPR.
DENVER
DES MOINES
DETROIT
DOTHAN
EL PASO
ERIE
EVANSVILLE
FT. SMITH/FAYETT
FT. WAYNE
GRAND JUNCTION
GRAND RAPIDS
GREENBAY
GREENSBORO-W. SALEM
GREENVILLE, SC
HATTISBURG, MS
HOUSTON
HUNTSVILLE
INDIANAPOLIS
JOHNSTOWN/ALTOONA
JOPLIN, MO
KNOXVILLE
LACROSSE
LAFAYETTE
LAKE CHARLES
LANSING
LAS VEGAS
LEXINGTON, KY
LINCOLN
LITTLE ROCK, AR
LOS ANGELES
LUBBOCK
MACON
MADISON
BROWNSVILLE
MIAMI
MINNEAPOLIS
MONTGOMERY
NEW ORLEANS
OMAHA
ORLANDO
PALM SPRINGS
PEORIA
PHOENIX
PITTSBURGH
PORTLAND, OR
RALEIGH/DURHAM
RAPID CITY, IA
RENO
ROANOKE
ROCKFORD
SAN DIEGO
SHERMAN
SIOUX CITY
SIOUX FALLS
SOUTH BEND
SPRINGFIELD, IL
SPRINGFIELD, MO
TAMPA/ST. PETE
TOLEDO
TOPEKA
TRI-CITIES/JOHNSON CITY
VICTORIA
WACO
WEST PALM
WICHITA FALLS
WICHITA, KS
WILKES/BARRE-SCRANTON
YOUNGSTOWN
YUMA/EL CENTRO

- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 30 tokens $20.99	**BUY 50 TOKENS GET 50 TOKENS FREE** Get a total of 100 tokens $12.50	- 1 large pizza with one or two toppings or Super Combo - 4 regular size soft drinks - 50 tokens $23.99	- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 100 tokens $29.99

MARKETS:

ANCHORAGE
BAKERSFIELD
BALTIMORE
CINCY
NEW YORK
NORFOLK/VA BEACH
SALINAS/MONTEREY
SALISBURY, MD
SAN FRANCISCO
S BARBARA -S MARIA
SEATTLE
WASHINGTON DC

MARKETING INFORMATION CONT.

- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 30 tokens $21.99	**BUY 50 TOKENS** **GET 50 TOKENS FREE** Get a total of 100 tokens $12.50	- 1 large pizza with one or two toppings or Super Combo - 4 regular size soft drinks - 50 tokens $24.99	- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 100 tokens $30.99

ALBANY, NY
ALBUQUERQUE
BINGHAMPTON
BOSTON
CHARLOTTE, NC
COLUMBUS, OH
FRESNO/VISALIA
GREENVILLE, NC (JAX NC)
HARRISBURG, PA
HARTFORD
JACKSONVILLE
LOUISVILLE
PHILADELPHIA
PORTLAND, ME
PROVIDENCE
RICHMOND
ROCHESTER
SACRAMENTO
SPRINGFIELD, MA
ST. LOUIS
SYRACUSE, NY

- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 30 tokens $19.99	**BUY 40 TOKENS** **GET 40 TOKENS FREE** Get a total of 80 tokens $10.00	- 1 large one topping pizza - 2 regular size soft drinks - 20 tokens $16.99	- 1 large pizza with one or two toppings or Super Combo - 4 drinks - 100 tokens $29.99

MARKETS:
AUGUSTA
BILOXI-GULFPORT
BOWLING GREEN
CEDAR RAPIDS
CLEVELAND
COLUMBIA, SC
CORPUS CHRISTI
FLINT/SAGINAW
JACKSON, TN
KANSAS CITY
MEMPHIS
MILWAUKEE
MOBILE/PENSACOLA
NASHVILLE
OKLAHOMA CITY
SAN ANTONIO
SAVANNAH
SHREVEPORT
TULSA
TYLER/LONGVIEW

Call the POS department at 972/258-5451 if you have any questions about your registers. If you have any questions after hours, call 817/870-0744.

Please call Piper Ranne at 972/258-5489 if you have any questions about the coupon promotion.

MERCHANDISING UPDATES

Prize Category Change

**The 30 TIX Critter/Bug Prize is changing to the
50 TIX Flying Prize.
The CEC Item # 55574 will stay the same.
You will see this change on your DFI order sheet**

SAFETY STRATEGIES

12/06

KNOW THE PLAN



Check walkways for damaged pavement and slipping hazards.

Revise las aceras para ver si hay daño en el pavimento y peligros que puedan causar resbalones.



Know weather restaurant safety

Conosca la seguridad del restaurante de tiempo

Magic mop during rush periods.
Limpie con el estropajo "Magic Mop" durante las horas de más trabajo.



Wear slip-resistant, flat-soled shoes.
Use zapatos con suelas antideslizantes y planas.

CHUCK E. CHEESE'S®

12/06

Know Weather Restaurant Safety

Conosca la Seguridad del Restaurante de Tiempo



BACKGROUND INFORMATION

Bad weather can create slips & falls hazards on the inside and outside of the restaurant. Teach Cast Members to be aware of changing weather conditions. Be sure to inspect the exterior of the restaurant for damaged and slippery walkways. Ensure the interior floors are kept dry and floor mats are securely in place. This will help to prevent a Guest being injured when entering the restaurant.

INFORMACIÓN PREVIA

El mal tiempo puede crear riesgos de resbalones y caídas dentro y fuera del restaurante. Enséñele a los miembros del personal que tienen que estar atentos a los cambios en las condiciones del tiempo. Asegúrese de inspeccionar el exterior del restaurante para ver si hay aceras resbaladizas o dañadas. Asegure que los pisos de adentro se mantengan secos y que los felpudos estén seguros en su sitio. Esto ayudará a prevenir que un cliente se lesione cuando entre al restaurante.

WHAT TO DO

- ❑ Stay aware of changing weather conditions.
- ❑ Be aware of arriving Guests that may need assistance because of the bad weather.
- ❑ Make sure floor mats are clean and securely in place.
- ❑ Place "Caution Wet Floors" signs if rainy conditions cause flooring to become wet.
- ❑ Clean up wet floors immediately.
- ❑ Notify the manager of damaged flooring.
- ❑ Always wear slip-resistant shoes to work.
- ❑ No running or horseplay.
- ❑ Don't rush.
- ❑ Watch where you are going at all times.
- ❑ Keep the sidewalk and parking lot clear of litter, equipment and wet/slick spots.
- ❑ Notify your manager of broken pavement or other outdoor hazards.
- ❑ Be aware for potential hazards such as, loose signage, overturned garbage cans and damaged glass.
- ❑ Notify your manager of poor lighting in the parking lot.
- ❑ Open the door for arriving Guests that are coming in out of the rain.

QUÉ HACER

- ❑ Esté al tanto de cambios en las condiciones del tiempo.
- ❑ Esté atento con los clientes que llegan y pueden necesitar ayuda debido al mal tiempo.
- ❑ Asegúrese que los felpudos estén limpios y en su sitio.
- ❑ Coloque carteles de: "Caution Wet Floors" ("Precaución: pisos mojados") si el tiempo lluvioso hace que los pisos estén mojados.
- ❑ Limpie inmediatamente los pisos que estén mojados.
- ❑ Notifique al gerente acerca de los pisos dañados.
- ❑ Use siempre zapatos antideslizantes para el trabajo.
- ❑ Nada de corretear o jugueteos.
- ❑ No se apresure.
- ❑ Mire por donde camina en todo momento.
- ❑ Mantenga la acera y el lote del estacionamiento libre de basura, equipo y lugares mojados/resbaladizos.
- ❑ Notifique al gerente acerca del pavimento roto u otros peligros en el exterior.
- ❑ Manténgase alerto a los riesgos potenciales tales como, letreros sueltos, recipientes de basura volteados y vidrio roto.
- ❑ Notifique a su gerente acerca de iluminación pobre en el lote del estacionamiento.
- ❑ Abra la puerta a los clientes que entran cuando está.

CHUCK E. CHEESE'S.

CEC Entertainment

Where a Kid can be a Kid

December 29, 2006

Chuck E. FOCUS



Inside this issue:

thought of the week...



"Have a heart that never hardens, a temper that never tires, and a touch that never hurts.

-Charles Dickens

Magical Hospitality Plano, TX #950
Southwest Region ~ Valerie Sparks & Teresa Cordero, Mgrs
Great Leadership From GM ~ Stanley Vincent

I just wanted to pass along my Kudos to a wonderful Chuck E Cheese employee… she has been there at the Plano, TX—Preston Road location for about 3 or 4 years and I think her name is Colleen. We see her almost every time we go (at the front gate of the store). She is great with the kids, wonderfully warm in her welcoming of all customers, and you can tell she loves her job. She makes a very positive difference… and one that I have been meaning to send a commendation on for years.

Please let her know the customers appreciate her.

Thanks,

Derek Kuester

Making Magical Hospitality

CEC Makes Magic –Hialeah, FL #424

Southeast Region , Louis Villsaint & Frank Tijerino, Mgrs

Great Leadership From GM ~ Rhonda Blum

I scheduled a party in December on a Sunday. We had a celebration for our soccer kids who had done so well that we chose to reward them with this party. I'm so glad we did. The manager, Ms. Blum, was very attentive as was her staff. They catered to our every need. They treated us like we were their best customers. The food was excellent. The facility was spotless. The kids had such a great time that I hope they associate their first year of soccer with lots of fun and a Chuck E party celebration!

With warmest regards,

Jade's Grandma

Magical Hospitality Dover, DE #759

Southeast Region ~ Amber Dobson, Asst. Mgr.

Great Leadership From GM ~ Debra White

We had a birthday party for Eric Walker today. The store was clean, the food excellent, & the kids had a fantastic time (all as usual). The best was the service we received. Ericka was very helpful, and did all the serving and clean up. This left me free to take pictures and mingle with the guests.

Chuck E Cheese's is by far Eric's favorite place to visit, and he was so excited about this party (before, during, and after). I loved that it was easier, more affordable, and more fun than anything I could have put together for the kids on my own.

I just wanted to thank you for helping me to give my son a memorable birthday that all could enjoy.

Jodi Walker





Compliments

Week Ending December 24, 2006

Midwest Region:

841, 2-331, 564

Western Region:

Southwest Region:

3-599, 31, 950, 702

Northeast Region:

501, 625, 487, 516, 646, 559, 540

Southeast Region:

424, 560

Complaints

Week Ending December 24, 2006

Midwest Region:

687,97, 957, 728, 841, 323, 326, 475

Western Region:

363, 329, 367, 2-357, 419, 784, 355, 41

Southwest Region:

31, 593, 598, 105, 716, 595, 854, 2-708

Northeast Region:

457, 480, 2-505, 540

Southeast Region:

87, 605, 64, 658, 607, 483, 954, 614

WEEK 51

TOP TEN SALES VOLUME

	LOCATION		VOLUME
1	#418	Sun Valley / LA	$50,001
2	#634	Glendale, CA	$48,884
3	#446	Bell / LA	$47,804
4	#420	Brandon / Tampa	$47,220
5	#453	Ventura / LA	$45,952
6	#585	Houston –Willowbroo	$44,273
7	#716	New Orleans-Veteran	$43,077
8	#410	Sacramento-Arden	$42,792
9	#722	Orlando-Waterford	$41,263
10	#430	Tampa-Carrollwood	$40,988

TOP TEN SALES INCREASE

LOCATION		% INCREASE
#533	Wilkes Barre, PA	133.1%
#849	Nanuet, NY	115.7%
#522	Brooklyn, NY	93.1%
#519	W. Long Beach, NJ	89.1%
#499	Hicksville, NY	86.1%
#319	Green Bay, WI	84.9%
#470	Hartford/Newington	84.2%
#655	Cedar Falls, IA	80.6%
#402	Silver Springs / Was	77.8%
#412	Catonsville /Baltimor	77.7%



Tech Support

Show Compressor and Air Dryer Maintenance

Many of our locations now have compressors that have been in operation for many years now and all are being operated 7 days a week. This means daily inspection and an ongoing preventive maintenance schedule is very important for continued operation with a minimum of expense. The average cost of a replacement compressor is around $3000.00 not to mention any cost for rental units or the disappointed guest due to a down show. Below are a few things to consider while you are conducting maintenance on your compressor and air dryer.

When changing oil look for metal particles in the old oil.

The oil color should be brown not black. If it is black the pump is either running for too long a period or running too hot. **The compressor should not run more then 4 times in one hour**. Or you are not changing the oil often enough. **Oil should be changed at least every 3 months**. Check oil level weekly

Perform a compressor pump test once a week. If the pump time becomes longer each time you do the test or exceeds 8 ½ minutes, then there may be issues with the compressor. Issues caught early will dramatically reduce the repair cost.

Listen for unusual sounds coming from the compressor. Any load knocking or grinding will tell you that a major problem is starting and should be checked.

The main tank and reserve tank if you have one must be drained daily. Do not open valves all the way, drain slowly to remove most of the condensation from the tank. This will also preserve the valves on your show characters.

Check and make sure the compressor room is properly ventilated. Room should have a thermostat and the room temperature should never be more then 110 degrees.

Check for air leaks in the compressor room and on the stage. If your compressor runs more then 4 times in an hour, this could indicate that you have air leaks that need to be corrected.

Check filters on compressor which can be cleaned with compressed air.

For the air dryer to perform correctly the condenser coils on the back of the air dryer must be kept clean for good air flow. Can be cleaned by using compressed air. If the room temperature is above 110 degrees the dryer will not work correctly.

Please remember if you have any problems to call the SPT Technical Support department at 785 862 6002.

CHUCK E. FOCUS - DECEMBER 2006 ISSUES
(FIVE ISSUES - 12/1/06, 12/8/06, 12/15/06, 12/22/06, 12/29/06)

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